

delicate flavor, the tender crispness, and the pleasant aroma of the cooked shoots, make this one of the most appetizing and keenly relished of dishes.

It may be interesting to those growing oriental bamboo to know that in 1917 bamboo shoots were exported from the Island of Formosa to places other than the Empire of Japan to the amount of 563,397 kin (751,196 lbs.). These were exported principally to China. While edible bamboo shoots are used both fresh and canned, they are also dried. This office has not yet had opportunity, however, to experiment with the dried product. The following statement in regard to dried bamboo shoots was received May 24, 1919, from Mr. G. Takata, director, Department of Productive Industries, Government of Formosa.

Method of Preparing Dried Bamboo Shoots.

"In the months of June and July, bamboo shoots or 'Asa take,' as they are locally called, are collected as they grow up to the length of 3 or 4 feet; and the tough portion of their bases and the soft portion of their upper parts are removed. Then the bamboo shoots are peeled off, cut into slender shreds [thin slices?] measuring 3 inches long and 2 inches thick [wide?] and then they are boiled in iron pans and when they are adequately boiled, they are put into a large barrel with the boiled water removed. These shreds [slices] are placed under moderate weight for usually two weeks so that the water contained therein is completely forced out. Finally they are dried in the sun until they are ready for eating. At the time of boiling the bamboos or putting them into a barrel, no kind of medicine [preservative?] or seasoning is added. Sliced and cut bamboo shoots mean bamboos that are cut into finer threads [narrower slices?] measuring 2 or 3 inches long. Sliced bamboo shoots are in the same manner prepared of the upper part only of the bamboo shoots.

Method of Dressing Dried Bamboo Shoots.

"Dried bamboo shoots taste bitter and emit some smell and have, therefore, to be adequately seasoned after they have been thoroughly boiled in hot water. Usually dried bamboo shoots are thoroughly boiled with lard or prepared with vegetables, mushrooms, etc., in salted broth.